

# DUQUE DE ARCAS

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## ROBLE



Designation of Origin:  
UTIEL - REQUENA

Weather:  
CONTINENTAL WITH  
MEDITERRANEAN INFLUENCE

Soil:  
FRANCO - CLAY

Altitude:  
600 - 800 METERS

Age of the vineyard:  
25 - 30 YEARS

Type of agriculture:  
INTEGRATED AGRICULTURE

**Type of wine:** Barrel Aged Red

**Varieties:** Tempranillo - Cabernet Sauvignon

**Consumption temperature:** 10 to 12 °C

**Look:** Clean and bright ruby red.

**Smell:** Intense fruity aromas of Tempranillo combined with the redcurrant of the Cabernet Sauvignon and at the end a light touch of honey, coconut, cocoa, cinnamon and spices, as a consequence of the light passage of four months in French and American oak barrels.

**Taste:** The entrance on the palate is wide, friendly and complex, leaving a final touch of sweet tannin and oak.

**After Taste:** Long, friendly and balanced. Ideal for fish, seafood, rice, sausages, cheeses and meats.

**Observations:** Wine made of Tempranillo and Cabernet Sauvignon grapes, specially selected from our farms El Parreño and Casa Garrido, making it a four-month aged in American and French oak barrels wine.